

BRUNCH AT BACCHUS

House Baked Honey Toasted Granola <i>stirred yogurt, seasonal fruit and berries</i>	\$10.00
Vegetable Minestrone Soup <i>kalamata olive and padano palmier</i>	\$10.50
Classic Wedge Salad <i>iceberg lettuce, blue cheese dressing, bacon, fine croutons</i>	\$11.00
Windset Farms Vine Ripened Tomatoes and Mozzafina <i>baked eggplant and modena balsamic compote, fresh basil castillo extra virgin olive oil</i>	\$12.00
Avocado and Hand Peeled Shrimp Salad <i>blush aioli, fine herb salad</i>	\$12.00
Chicken Liver and Cognac Brûlée <i>fig chutney, toasted brioche</i>	\$12.00
The Wedgewood Chopped Salad, English Mustard Dressing <i>feta, tomato, cucumber, golden beets, artichoke shaved fennel, watermelon, toasted seeds served with new season haida gwaii halibut</i>	\$15.00
Hand-Peeled BC Shrimp Clubhouse <i>toasted multi-grain, dill aioli, crispy bacon, french fries</i>	\$25.00
Chef's Farm Fresh Egg Omelet of the Day <i>breakfast home fries, grilled tomato</i>	\$19.00
Bacchus Eggs Benedict <i>back bacon, breakfast home fries, grilled tomato</i>	\$17.50
Smoked Salmon Benedict <i>breakfast home fries, grilled tomato</i>	\$19.00
Brioche French Toast with Quebec Pure Maple Syrup <i>breakfast bacon, blueberry compote, lemon ricotta</i>	\$19.00
Confit Brome Lake Duck and Golden Nugget Potato Hash <i>gala apple, green onions, poached eggs, hollandaise sauce</i>	\$16.50
Spaghettini Pasta with Pacific White Tiger Prawns <i>marinated artichokes, fresh basil, roasted tomato sauce</i>	\$18.00
Grilled "AAA" 8oz Sirloin Burger <i>red onion marmalade, 3 year old aged white cheddar, parmesan and truffle aioli</i>	\$19.00
Bacchus Grilled Breakfast <i>chicken and basil sausages, back bacon, portobello, two eggs any style</i>	\$19.00
Traditional Fish and Chips with Crushed Peas <i>battered halibut, "pomme frites", tartar sauce</i>	\$20.00

LEE PARSONS
Executive Chef

